OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 112/06)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 (1). Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006
‘CRUDO DI CUNEO’
EC No: IT-PDO-0005-0490-05.09.2005
PDO ( X ) PGI ( )

This summary sets out the main elements of the product specification for information purposes.

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2. Group:
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   Composition: Producers/processors ( X ) Other ( )

3. **Type of product:**
   Class 1.2. — Meat products

4. **Specification:**
   (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. **Name:**
   ‘Crudo di Cuneo’

4.2. **Description:**

Only fresh legs of pork from animals born, reared and slaughtered in the designated area of production may be used in the production of Crudo di Cuneo.

The breeds or genetic types to which animals intended for the production of Crudo di Cuneo ham must belong are the traditional Italian Large White and Landrace breeds, as improved by the Italian herd book, or offspring of boars of those breeds, offspring of boars of the Italian Duroc breed, as improved by the herd book, and offspring of boars of other breeds or of mixed-breed boars, provided they come from selection or cross-breeding schemes whose aims are in keeping with those of the herd book for the production of heavy pigs.

The feed intake is geared to obtaining an analytical composition tailored to the animals’ requirements in three discrete phases: early growth, growing-finishing and fattening:

1. **EARLY GROWTH** (to 30 kg live weight)

   Characteristics of feed intake
   
   — Crude protein 16 % to 22 %
   — Digestible energy/day 3 230 to 3 900
   — Lysine (g/kg) 10 % to 16 %
   — Crude fibre 3 % to 5 %

   Daily ration (broken down into percentages represented by the various components; ration is 4 % of live weight)
   
   — Maize 35 to 40
   — Soya (flour) 16 to 20
   — Wheat 12 to 15
   — Barley 13 to 17
   — Soya bean oil 1 to 3
   — Soft wheat bran 8 to 12
   — Mineral and vitamin supplements 3 to 5

   Spray-dried pig plasma, fresh milk products and by-products, and concentrates may not be used during this phase.

2. **GROWING-FINISHING** (30 to 80 kg live weight)

   Characteristics of feed intake
   
   — Crude protein 15,50 % to 18 %
   — Digestible energy/day from 3 200 to 3 600
   — Lysine (g/kg) 7 % to 16 %
   — Crude fibre 3,5 % to 5 %

   Daily ration (broken down into percentages represented by the various components; ration is 3 % of live weight)
   
   — Maize 45 to 49
   — Soya (flour) 14 to 18
   — Wheat 10 to 13
   — Barley 9 to 12
3. FATTENING (80 to 156 kg final live weight)

Characteristics of feed intake

- Crude protein 13.5% to 17.5%
- Digestible energy/day 3 100 to 3 400
- Lysine (g/kg) 6% to 9%
- Crude fibre 3.5% to 5.5%

Daily ration (broken down into percentages represented by the various components; ration is 2.3% of live weight)

- Maize 49 to 53
- Soya (flour) 12 to 16
- Wheat 9 to 12
- Barley 8 to 11
- Fat 1 to 1.5
- Soft wheat bran 10 to 14
- Mineral and vitamin supplements 3 to 5

In this phase it is prohibited to use table scraps, fish oil (for animals over 40 kg live weight), feedcakes with over 4% fat content (animals over 120 kg), biscuits, breadsticks, snacks (from 60 kg live weight to slaughter), all rendering products and animal meal, and rice by-products.

Requirements within each phase may vary depending on the animals rate of growth or following unusual weather conditions due to exceptionally hot summers.

The raw materials used in the feed come mainly from the area in which the Crudo di Cuneo is produced and the cereals are in large part grown on the farms where the pigs are reared.

Crudo di Cuneo must be aged for at least 10 months — calculated from the beginning of the manufacturing process — before being released for consumption; weight (after ageing): 7-10 kg; cutting into the ham reveals an even red colour; the external and the soft internal lean meat are firm, not flaccid; the visible (outer) fat is white, bordering on yellow, and firm, not greasy; aroma and taste when cut: fragrant, seasoned, mild; the internal fat is white and present in small quantities between and within the main muscle tissue; absence of any anomalous smell. When pricked, the fat must not have an excessively rancid or a milky, fishy or other anomalous smell. The lean meat must conform to the following maximum and minimum chemical composition as a proportion of the femoral biceps: between 4.5% and 6.9% of salt; a moisture content of between 57% and 63%; and 22% to 31% of proteolytic compounds. Absence of external anomalies: rind and bone must be whole, without any visible incrustation or any excessive softness. Colour when cut: cutting must reveal an even colour, without stains or streaks.

4.3. Geographical area:

The area in which Crudo di Cuneo PDO is produced lies within the Ligurian Alps between the Colle di Cadibona and the Colle di Nava, the Maritime Alps to the Colle di Tenda massif, and the Cottian Alps. These mountainous areas form a U-shaped rim surrounding a high plain, crossed from north to south by the Tanaro and Po rivers and their tributaries. This area comprises the Provinces of Cuneo and Asti and the following municipalities of the Province of Turin: Airasca, Andezeno, Arignano, Baldissero Torinese, Bibiana, Bricherasio, Buriasco, Cambiano, Campiglione Fenile, Candiolo, Cantalupa, Carignano, Carmagnola, Castagnole Piemonte, Cavour, Cercenasco, Chieri, Cumiana, Frossasco, Garzigliana, Isolabellla, Lombrasco, Luserna S. Giovanni, Lusernetta, Macello, Marentino, Mombello di Tinto, Montaldo Torinese, Moriondo Torinese, None, Osasco, Osasio, Pancalieri, Pavarolo, Pecetto Torinese, Pinerolo, Pino Torinese, Piobesi Torinese, Piossasco, Piscina, Poirino, Pralormo, Pratoostino, Riva, Roleto, Rora, S. Secondo di Pinerolo, Santena, Scalenghe, Trofarello, Vigone, Villafranca Piemonte, Villastellone and Vinovo. Thanks to the breezes in the area, humidity levels remain stable (between 50% and 70%) and these, together with average temperatures that are neither excessively cold in the winter nor too hot in the summer, allow for a uniform ageing process that gives Crudo di Cuneo its characteristic protein breakdown and low moisture content.
4.4. Proof of origin:

Each phase of the production process must be monitored, listing all inputs and outputs. This, together with the official registers — kept by the inspection body — of farmers, slaughterers, cutters, processors, packers and slicers, and timely declaration of the quantities produced to the inspection body, guarantees product traceability throughout the production chain. All natural and legal persons listed in the registers are subject to checks by the inspection body in accordance with the product specification and the control plan.

4.5. Method of production:

The use of frozen pork legs is not allowed in the production of Crudo di Cuneo. Boars and brood sows may not be used. Pork legs used in the production process must come from animals slaughtered 24 hours or more but not more than 120 hours previously. After the pork legs have been separated and trimmed, dry-salting takes place, using dry or partially moistened salt. The salt may contain small quantities of crushed black pepper and vinegar and may be mixed with spices or spice extracts or natural antioxidants. Preservatives are not allowed. After salting, which lasts a minimum of two weeks, the pork legs are allowed to mature for a period of not less than 50 days. Crudo di Cuneo is then aged until the end of the 10th month after salting began. During this period of ageing, sgnatura, takes place, i.e. a mix of pig fat, salt and rice or wheat meal is spread on the surface of the muscle tissue; this is done either once, between the fifth and the seventh month, or repeatedly, between the fourth and the eighth month. The use of black or white ground pepper is allowed. Only fresh pork legs from animals born and reared according to high welfare standards may be used in the production of Crudo di Cuneo PDO. Such standards are ensured by not subjecting the animals to the stress of transport or rehousing in the weaning, growing-finishing or fattening phases. In addition, the farm must ensure that the fattening phase produces results that are consistent with the characteristics of the final product. Typical of Crudo di Cuneo is that it has just the right amount of external fat. This is why the animals must be born and reared in the area of production.

Slaughter must also take place within the production area, partly because no more than a certain time should elapse between slaughter and processing the meat and partly because transport over a long distance could lead to bruising and the formation of haematomas and streaking, which would jeopardise the processing requirements.

The processing and ageing of the hams, as set out under point 4.6, are strictly tied to human and natural factors in the production area; it is thus imperative that production of Crudo di Cuneo be limited to that area.

4.6. Link:

The link between the PDO production area, pig farming and the manufacture and ageing of Crudo di Cuneo dates back to ancient times, thanks to special conditions with regard to soil and climate which help to differentiate the area in relation to others and give the product typical qualitative characteristics that are easily recognisable by the final consumer.

The moisture content of Crudo di Cuneo, which is closely linked to the salt content, is influenced by mountain breezes that blow in opposing directions in the morning and at night and reduce the moisture in the air, thus providing ideal conditions for ageing a product with the low moisture levels, ageing times and protein breakdown that characterise Crudo di Cuneo.

The raw materials also constitute a close link between the product and the environment; indeed, the proteolysis of the ham is brought about by the characteristics of those raw materials. The Cuneo pig is reared at an average of 350 metres above sea level, where the absence of winter fog and summer heat haze are conducive to good animal health. In addition to the healthy air and the purity of the water, it is the traditional healthy and natural nutrition — based on locally produced cereals — which helps to speed up the maturing of the meat. Proteolysis is linked to the development of micro-organisms on the surface of the meat; the delicate salting carried out by the craftsmen ensures that the moisture that is still present in the flesh of the leg of pork rises to the surface by capillary action. This produces, on the lean of the ham, microclimatic conditions that lend themselves to a slight increase in moisture; this in
turn encourages the formation of moulds and yeasts which, by breaking down the proteins present in the lean, release peptides that have a major influence on both the flavour and smell of Crudo di Cuneo.

Over the centuries it is man who has made a key contribution to the quality of the PDO and its reputation among consumers by developing special manufacturing techniques handed down from generation to generation to the present day. In 'Clypeo del gentilhuomo', a work dating back to 1618, Guglielmino Prato describes in detail the work done by Piedmont's norcini (ham craftsmen).

The consumption of Crudo di Cuneo is well documented, with numerous historical records of hams ordered by noble households, convents and abbeys in the area. It was indeed the growing demand for ham that encouraged many processors to set up in business.

Crudo di Cuneo PDO is the outcome of a combination of several human and environmental factors which over time have had an influence on the end product and have contributed to its qualitative characteristics.

4.7. Inspection body:

The inspection body is in keeping with standard EN 45011.

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4.8. Labelling:

When released for consumption, Crudo di Cuneo PDO must bear the distinctive seal guaranteeing the origin and identification of the product. The seal, which is made up of a logo, is branded — at the factory — on the two biggest sides of the ham.

The following must be printed clearly and indelibly, and must be readily distinguishable from any other information present, on the packaging of Crudo di Cuneo PDO or on labels placed on the product or on cards, rings and tags tied to it: the specific, unmistakeable logo, the Community symbol referred to in Article 14 of Commission Regulation (EC) No 1898/2006, and the identification number given to each producer within the checking system. The two major components of the Crudo di Cuneo PDO logo in terms of product recognition are a stylised representation of a ham and a triangle or wedge, in reference to Cuneo, the provincial capital, which was originally in the shape of a wedge (in Italian: cuneo).